

A NOBLE RECORD

Of many hundreds of thousands of cures forms a well sustained basis for every claim put forth by the makers of DR. PIERCE'S GOLDEN MEDICAL DISCOVERY as a remedy for many of the troublesome affections which afflict mankind; yet it is not extolled as a "cure-all" by any means. No extravagant promises are flaunted before the public to arouse false hopes in the afflicted. Your neighbors probably know of some of its many cures; ask them.

Through strengthening and arousing the stomach, liver and bowels into vigorous action, digestion is promoted, whereby the blood is enriched and purified, disease-producing bacteria destroyed and expelled from the body, and thus a long list of skin, scrofulous and kindred affections are overcome and sound, vigorous health established.

The "Discovery" contains no alcohol and no habit-forming drugs, and has its every ingredient printed on its wrappers. This **OPEN PUBLICITY** places it in a class distinct from the ordinary secret nostrums with which it has no relationship. Physicians, therefore, do not hesitate to prescribe it in bad cases of indigestion, torpid liver or biliousness and in skin and blood affections. People of intelligence and keen discernment employ it. The "Discovery" is a pure glyceric extract of native medicinal roots of great curative potency, and can in no case do harm to either child or adult. The aged find it a great invigorator.

You can learn more about this time proven and popular "Discovery" from the People's Common Sense Medical Adviser, by Dr. R. V. Pierce, a newly revised, up-to-date edition of which is now offered, in cloth covers, post-paid, for 31 cents in one-cent stamps, to cover cost of mailing only; or in paper covers 21 cents. Address: World's Dispensary Medical Association, R. V. Pierce, M. D., President, 663 Main Street, Buffalo, N. Y.

WELL SUSTAINED

THE LOUISVILLE TIMES FOR 1911 BRIGHTER, BETTER, BIGGER THAN EVER

The regular price of THE LOUISVILLE TIMES is \$5.00 a year. If you will send your order to us, you can get the

Hopkinville Kentuckian

Louisville Times
BOTH ONE YEAR
For Only \$5.50
The Louisville Times is the Best Afternoon Paper Printed Anywhere

Has the best corps of correspondents.
Covers the Kentucky field perfectly.
Covers the general news field completely.
Has the best and fullest market reports.
Democratic in politics, but fair to everybody.
Send Your Subscription Right Away to this paper—not to The Louisville Times.

POPULAR MECHANICS MAGAZINE

Written So You Can Understand It
300 Pictures Every 400 Articles 250 Pages Month

A wonderful story of the Progress of this Mechanic Age. Instructive, but more fascinating than any fiction. A magazine for Bankers, Doctors, Lawyers, Teachers, Farmers, Business Men, Mechanics, etc. Has 1,000,000 readers every month. It interests everybody. When you see one you understand why. Ask the man who reads it. The publisher will show you one or write the publisher for a free sample copy.
The "Shop Notes" Dept. of 20 pages, tells you how to make repairs, and articles for home and shop, etc.
"Amateur Mechanics" 10 pages, tells how to make repairs, and articles for home and shop, etc.
\$1.50 per year, single copies 15 cents.
ASK YOUR NEWSDEALER Or Address POPULAR MECHANICS MAGAZINE 223 Washington St., Chicago

Market Report.

Corrected Feb. 18, 1911.

RETAIL GROCERY PRICES.

Country lard, good color and clean 15c per pound.
Country bacon, 15c per pound.
Black-eyed peas, \$4.50 per bushel.
Country shoulders, 12c per pound.
Country hams, 20c per pound.
Irish potatoes, 90c per bushel.
Northern eating Burbank potatoes, 90c per bushel.
Northern eating Rural potatoes 90c per bushel.
Potatoes, Irish, 25c per bushel.
Sweet potatoes, \$1.00 per bushel.
Yellow eating onions, \$2.00 per bushel.
Red eating onions, \$1.75 per bushel.
Dried Navy beans, \$6.20 per bushel.
Cabbage, New 5 and 10 cents a head.
Dried Lima beans, 7c per pound.
Country dried apples, 10c per pound.
Country dried peaches, 10c per pound.
Daisy cream cheese, 25c per pound.
Full cream brick cheese, 25c per pound.
Full cream Limberger cheese, 25c per pound.
Popcorn, dried on ear, 2c per pound.
Fresh Eggs 20c per doz.
Choice lots fresh, well-worked country butter, in pound prints, 30c.

FRUITS.

Lemons, 25c per dozen.
Navel Oranges, 25c, 30c, per doz.
Bananas, 20c and 25c doz.
New York State apples \$6.50 to \$7.00 per barrel.

Cash Price Paid For Produce.

POULTRY.

Dressed hens, 12c per pound.
Dressed cocks, 7c per pound.
Live hens, 10c per pound; live cocks, 8c per pound; live turkeys, 16c per pound.
Dressed geese, 11c per pound for choice lots, live 5c.
Fresh country eggs, 11 cents per dozen.
Fresh country butter 25c lb.
A good demand exists for spring chickens, and choice lots of fresh country butter.

HAY AND GRAIN.

Choice timothy hay, \$17 00
No. 1 timothy hay, \$20 00
No. 2 timothy hay, \$20 00
Choice clover hay, \$14 00
No. 1 clover hay, \$14 00
No. 2 clover hay, \$12 00
Clean, bright straw hay, \$6.00
Alfalfa hay, \$16 00
White seed oats, 42c
Black seed oats, 40c
Mixed seed oats, 41c
No. 2 white corn, 50c
No. 2 mixed corn, 50c
Winter wheat bran, \$22.00.
Chops, \$3.50.

ROOTS, HIDES, WOOL AND TALLOW.
Prices paid by wholesale dealers to butchers and farmers:

Roots—Southern ginseng, \$5.75 lb.
"Golden Seal" yellow root, \$1.35 lb.
Mayapple, 3c; pink root, 12c and 13c.
Tallow—No. 1, 4c; No. 2, 4c.

Wool—Burry, 10c to 17c; Clear Grease, 21c medium, tub washed, 23c to 30c; coarse, dingy, tub washed, 18c to 23c.

Feathers—Prime white goose, 50c; dark and mixed old goose, 15c to 30c; gray mixed, 15c to 30c; white duck, 22c to 35c, new.

Hides and Skins—These quotations are for Kentucky hides. Southern green hides 8c. We quote assorted lots dry flint, 12c to 14c. 9-10 better demand.

Homeseekers'

Excursion fares to points in Colorado, Idaho, Kansas, Michigan, Missouri, Montana, Nebraska, Nevada, Utah, North Dakota, South Dakota, Wisconsin, Arizona, Texas, Oklahoma, Arkansas, Louisiana, Mexico, New Mexico, Wyoming. The Illinois Central will sell round-trip homeseekers excursion tickets to points in the above named states every first and third Tuesday at very reasonably reduced rates. For further information call on, write or phone ticket agent Illinois Central, Cumb. 45-2. T. L. Morrow, Agent.

Effective March 10th, 1911, the Illinois Central will sell one way second-class Tourist tickets to destinations in Alberta, Arizona, British Columbia, California, Colorado, Idaho, Mexico, Montana, Nevada, New Mexico, Oregon, Saskatchewan, Texas, Utah, Washington and Wyoming. Tickets on sale March 10th, to April 10th, 1911. T. L. MORROW, Agent.

HOLLAND'S OPERA HOUSE FRIDAY, MARCH 17TH.

J. K. VETTER Presents That Merry Musical Hodg-Podg

DAN CUPID

That Famous Cartoon Creation With

MISS MYRA JEFFERSON

And 18-2 People, Mostly Girls.

PRICES—25, 50, 75c & \$1.00.

Ladies! Save Money and Keep in Style by Reading McCall's Magazine and Using McCall Patterns

McCall's Magazine will help you dress stylishly at a moderate expense by keeping you posted on the latest fashions in clothes and hats. 50 New Fashion Designs in each issue. Also valuable information on all home and personal matters. Only 50c a year, including a free pattern. Subscribe today or send for free sample copy.
McCall Patterns will enable you to make in your own home, with your own hands, clothing for yourself and children which will be perfect in style and fit. Price much higher than is usually paid for ready-made clothes.
We give you five free patterns for getting your subscription. Send your order to: McCall's Magazine, 111 N. 3rd St., Philadelphia, Pa.
THE McCALL COMPANY, 111 N. 3rd St., PHILADELPHIA, PA.

MANY WAYS OF COOKING HAM

More Tender if Baked Than if Fried—Excellent Idea for a Luncheon Dish.

Sliced ham is more tender if it is baked than if fried. Cut a slice three-quarters of an inch thick, put it into a small enamel pan, turn three-quarters of a cup of milk over it, cover and bake for an hour and a quarter, basting every 15 minutes with milk.

For luncheon grind the ends of a boiled ham and mix it with a button onion that has been chopped fine and a little minced parsley. Put the mixture into a pan with a little butter and moisten with hot water or cream. Simmer four or five minutes and then heap on slices of toast.

For curly bacon cut it very thin and half-cook it in boiling water, then curl it, fasten in shape with a toothpick and broil it over the fire.

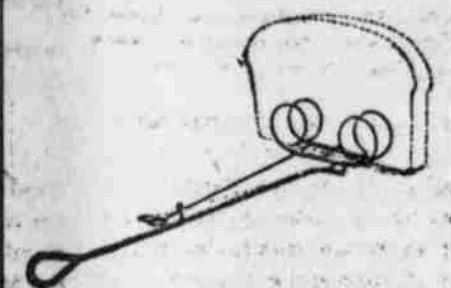
A little grated American cheese mixed with minced ham used in sandwiches is delicious if the sandwich is fried brown and served very hot.

Cold ham is tasty if it is shredded and cooked in currant jelly sauce. Put a cupful of the shredded ham into a saucepan with a level tablespoonful of butter and half a cupful of currant jelly. As soon as the jelly and butter begin to bubble add four tablespoonfuls of sherry and a seasoning of paprika. Simmer the mixture about five or six minutes and serve with toast.

IMPROVED FORM OF TOASTER

Holds Bread in a Vertical Position While Being Prepared for the Table.

The toaster which is illustrated in the accompanying sketch is arranged for use in toasting slices of bread in a vertical position. The holder is swiveled on the handle of the toaster,



and a rod is attached to one end of it, with which the holder may be turned on its pivot to bring the opposite side of the slice to the fire. The rod passes through an eye formed on the handle, and is provided with a notch, which engages the eye when the holder is at right angles to the handle.—Scientific American.

When Buying Vegetables.

In buying vegetables avoid carrots, beets and similar roots that have their green tops removed.

As withered or discolored tops would betray vegetable age, the dealer carefully cuts off, or trims them off. Roots with the earth clinging to them are usually fresh. Roots that are too free from earth and very clean looking are usually stale and old. They look clean because they have been freshened by soaking in cold water. Dealers have not time enough to clean fresh vegetables simply for the joy of doing it. When they do so you can be sure that it is to their advantage.

Spice Cake.

One-half cup chopped figs, one cup seeded raisins. Pour over these one cup boiling water in which one level teaspoon soda has been dissolved. Stir and let cool. Once cup granulated sugar, one-half cup butter, one and one-half cups flour, one level teaspoon baking powder, yolks four eggs, whites two eggs, one teaspoon cinnamon, one-quarter teaspoon allspice, one-quarter teaspoonful cloves, one and one-half teaspoonful nutmeg, one-half cup chopped nut meats. Mix together, except flour and fruit, which should be added last. Bake as solid or layer cake.

Smothered Mutton.

Cut in small pieces as much raw, lean mutton as desired. Slice seven small potatoes thin, peel four large onions. In a baking dish put a layer of mutton, sprinkle with onion, salt, pepper and dots of butter. (Butter may be omitted.) Cut bread in dice, dry in oven and use for next layer, or use only potatoes. Fill the dish with layers making the top one of bread. It is nice to use bread only be substituted for the vegetable. Turn over all one and one-half cups of hot water. Bake slowly.

Southern Corn.

One can of corn, one pint of milk, two eggs, salt, pepper, nutmeg to taste, one teaspoonful chopped red peppers. Put corn in dish, beat eggs and milk and seasonings together, add to corn and set in pan of hot water; bake in moderate oven until set. To be eaten hot; this quantity makes enough for six people.

To Clean Feathers.

Cover the feathers with a paste made of pipe clay and water, rubbing them one way only. When quite dry shake off all the powder and curl with a knife. Grebe feathers may be washed with white soap in soft water.

Sardine Salad.

One box best sardines, 12 small sour pickles, four square crackers, chop all together, moisten with juice of half a lemon. Delicious served on round pieces of toast as an appetizer at dinner or as a salad on lettuce leaves.

THREE GOOD DISHES

MAY BE WELCOMED BY HOUSE-WIFE IN EMERGENCIES.

Quick Potato Salad to Be Served to the Unexpected Guest—Excellent Prune Dessert—Apple and Pine Dainty.

For a quick potato salad try cutting up four potatoes, if they are good sized, into rather large pieces. Add two hard-boiled eggs and cut these up into dice shapes. Sprinkle with salt, olive oil and vinegar. Fold all together and set on the ice for about an hour, then stir in a half cup of stiff mayonnaise and cover with what is left. Cut some olives into rings, removing the stones, and decorate the salad with them.

Fine Fruit Dessert.—When there are stewed prunes handy you can make a dessert that will not suggest its humble origin. Add a few drops of orange to the prune juice, unless flavor has been put in while cooking. Stone, chop the fruit fine, add a dash of sherry (the amount to be regulated by the quantity of fruit, guided by taste). To every cup of the prune pulp put two well beaten whites of eggs. Set away in the ice-chest to chill thoroughly and serve in tall glasses surmounted with whipped cream. It must be very cold or the flavor is lost.

Apple and Pine Dainty.—Pare and core apples to fill four cupfuls when cut into cubes. Stew them slowly in two and a half cupfuls of water and the same of sugar. When almost tender remove from the fire and add four cupfuls of pineapple cut small. Simmer until transparent, then skim out the fruit, boil down the sirup thick and pour it over the fruit. Cool and afterward chill thoroughly before serving with sponge cake.

Or this formula is good: Combine one pint of pineapple juice and pineapple cut in tiny pieces with the same amount of orange juice and pieces of orange pulp, four cups of sugar and the juice of a lemon. Simmer until clear.

Sweet-Sour Fish.

Put in a fish kettle three cups of water, one large onion sliced, a whole carrot sliced, large piece of celery root sliced, a few whole cloves, whole allspice and whole peppers, a handful of seeded raisins, a handful of almonds and a small cup of vinegar. Let this come to a boil, then put in the fish, which has been well rinsed after laying in salted water for half an hour. When the fish is almost tender add two large tablespoons of very dark-brown sugar and a large tablespoon of flour dissolved in a cup of water. Cook 10 minutes longer, then take out fish and the flour; place upside down in a pan of cold salt water for 15 minutes, then put it in a generous kettleful of boiling water to which a pinch of soda has been added. This keeps it white. Cook ten minutes. Pour off this water, cover with more boiling water, adding a little salt; cook 20 minutes; put into a hot vegetable dish and cover with a white or hollandaise sauce, or break up the flour and mix it in the sauce and serve as a garnish for chicken.

Spanish Steak.

A delicious dish can be made of a flank of steak. Cut off all the fat and fry it brown in plenty of butter; lift out and put in a baking pan. Sprinkle with salt and pepper and fry a sliced onion brown in the butter remaining in the frying pan. Spread onions over the steak and cover it with a can of tomatoes, juice and all. Cover and bake an hour in a slow oven, basting frequently. Make gravy of drippings remaining in the pan and serve piping hot.

Beef and Potato Roll.

Put one pound of lean beef through the meat chopper, and season it with one teaspoonful of salt and one salt-spoonful of pepper. Mix into this a cupful of chopped boiled potatoes and an unbeaten egg. Form into a loaf, and roll in oiled paper. Bake for a half hour in a moderate oven, basting two or three times with hot stock or water over the paper. When done take from the paper and serve in slices.

Sponge Gingerbread.

Into two cupfuls of molasses sift two teaspoonfuls of soda and one dessertspoonful of ginger and a teaspoonful of powdered cinnamon. Stir to a cream; then add four well beaten eggs, one-half cupful of butter and one-half cupful of lard, melted, one cupful of sour milk, in which is dissolved three-fourths of a teaspoonful of soda. Mix all together, then add flour to the consistency of pound cake.

Lemon Sauce.

Two cups boiling water, two table-spoons cornstarch, half a cup (or more if liked sweeter) sugar, one eighth teaspoon salt, two table-spoons butter, one lemon (grated rind and juice). The stiffly beaten egg white makes a nice addition, but it is not at all necessary. Serve with plain boiled rice for dessert or with puddings.

Cold Water Pound Cake.

Beat together three eggs and a cupful and a half of sugar, add one-half cupful of soft butter, one-half cupful of cold water, two cupfuls of flour and three level teaspoonfuls of baking powder. Stir all together, flavor with lemon and bake in a moderate oven.

WORTH KEEPING IN MEMORY

Cleaning Hints That, Some Time or Another, Are Sure to Be Found of Value.

Cover marble with a paste made by mixing French chalk with alcohol, and allow the figure to become perfectly dry. Then brush the powder away. If the result is not satisfactory wipe over with a rag dipped in lard water. This is a mild bleach.

In cleaning oil cloth linings should be used, because if any gets underneath each time it is washed the oil cloth will rot.

A little kerosene added to the water will brighten oil cloth unless it is much worn or has been washed with water so hot that the varnish has been removed during the process.

In this case, only a thin transparent varnish will remedy matters.

To remove the green from brass mix one teaspoonful of oxalic acid with one cupful of water, and with a clean rag rub the article to be cleaned thoroughly.

Wash off with hot soap and water, removing all the oxalic acid, and then polish with any of the good preparations that are on the market for cleaning brass.

STEAM AS AID IN COOKING

Simple Improvement That is Said to Produce the Best of Results.

By a very simple improvement in the familiar cooker, it is claimed that the preparation of food is greatly facilitated. The cooker consists of two pans, one nested within the other, and the improvement referred to lies in the



ply in the making of a number of perforations along the edge of the inner receptacle, which is the one designed to contain the food to be treated. The lid fits over both pans in such a way that the steam from the water in the lower receptacle passes up to the interior of the chamber containing the food. Because of the additional heat the cooking is accomplished in less time and the moisture supplied by the steam prevents the food from becoming too dry.

Flemish Soup.

Cut an equal quantity of carrots, onions and turnips into small pieces and put them into a saucepan with a head of lettuce, two leeks, a bunch of endive and a lump of butter. Add half a pint of broth and boil gently until tender, stirring occasionally. Then pour in two quarts of boiling broth, seasoned to taste with salt, pepper and half a teaspoonful of sugar. Let simmer for two hours, and just before serving beat the yolks of three eggs with half a pint of cream. Stir into the soup and serve with snippets of toast.

New Dish For Luncheon.

An attractive way of serving chicken salad is to place it in a ring of ham jelly. Two cupfuls of the salad should be poured in the hole of the ring after the jelly is turned out on the platter. To make the dish attractive the jelly should rest on lettuce or watercress. To make the ham jelly, while one-half pint of thick cream until stiff, stir in a cupful of aspic jelly, cool, not set, and add a jar of potted ham. A few drops of fruit syrup will make the jelly pink.

Six Don'ts.

Don't try to broil over a slow fire.
Don't try to broil over a smoky fire.
Don't leave the kitchen door open when you are broiling meat.
Don't put coal on the fire just before you wish to use the broiler.
Don't leave the kitchen while you are broiling.
Don't forget that it is better to broil on a hot, dry frying pan than over a poor fire.

Home-Made Quilts.

One of the latest aids to the housewife comes in the form of large sheets of cotton wadding for use in making quilts and comforters. Instead of the ordinary roll of cotton batting, three widths of which must be used in one wide quilt, the wadding comes in specially prepared widths to fit single or double beds; it can be found at all the larger stores.

Peach Surprise.

Turn out a can of peaches and chop the fruit fine. Add to the peach liquor an equal quantity of cold water, the chopped peaches and sugar to taste. When the sugar is dissolved stir in the whites (unbeaten) of four eggs, and turn into the freezer. Grind until stiff. The grinding will beat the whole mass to a delicious froth.